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August 18, 1999

Dockets Management Branch (HFA-305)  
Food and Drug Administration (FDA)  
5630 Fishers Ln., Rm. 1061  
Rockville, MD 20852

Re: Docket Nos. 98N-1230, 96P-0418, and 97P-0197

To Whom It May Concern:

I submit the following comments to the docket numbers listed above.

The two proposed actions (i.e., "safe handling" warning labels on egg cartons and regulation of egg refrigeration temperatures) will not insure that consumers are safeguarded from salmonella contamination. The General Accounting Office concludes that refrigeration "may not, for a variety of reasons, effectively reduce egg safety risks" and recommends that the FDA "establish prevention-based procedures on egg farms."

Current studies (by both the U. S. Department of Agriculture and the University of Florida) find that induced molting increases the frequency and severity of salmonella infections of hens. The most effective and direct method to prevent salmonella infections in humans is to control outbreaks in egg-laying flocks, which transmit the infection to their eggs.

Therefore, I urge the FDA to eliminate, or phase out, induced molting practices. The practice of inducing molting in egg-laying hens is harmful to both humans and hens. The Food Safety and Inspection Service (FSIS) agrees: "[T]o reduce human illnesses caused by Se, FSIS is encouraging poultry and egg producers to eliminate forced molting practices and adopt alternatives that reduce public health risks."

I appreciate the opportunity to comment.

Sincerely,



Stephanie Gipson

96P-0418

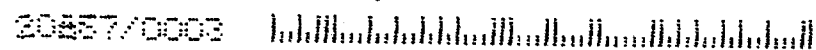
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CROSS FILE SHEET

File Number:

98N-1230/

C351

See File Number:

97P-0197/

C352

96P-0418/

C351